

Chocolate Cake

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	1 lb 6 oz	1 qt 1 cup	2 lb 12 oz	2 qt 2 cups	1. Blend flour, sugar , cocoa, dry milk, baking powder, baking soda, and salt in mixer for 4 minutes on low speed.
Sugar	2 lb	1 qt ¾ cup	4 lb	2 qt 1 ½ cups	
Cocoa	5 ½ oz	1 ¾ cups	11 oz	3 ¾ cups	
Instant nonfat dry milk	3 oz	1 ¼ cups	6 oz	2 ½ cups	
baking powder		2 Tbsp 1 tsp	2 oz	? cup	
Baking soda		1 Tbsp		2 Tbsp	
Salt		1 ½ tsp		1 Tbsp	
Frozen whole eggs, thawed	12 oz	1 ½ cups	1 lb 8 oz	3 cups	
undefined		OR		OR	2. Combine eggs, vanilla, and water. Add shortening and about half the liquid mixture to dry ingredients. Blend for 30 seconds on low speed. Beat for 3 minutes on medium speed.

Vanilla		1 ½ tsp		1 Tbsp
Water		3 ½ cups		1 qt 3 cups
Shortening	12 oz	1 ¾ cups 2 Tbsp	1 lb 8 oz	3 ¾ cups

3. Slowly add remaining liquid mixture. Blend for 30 seconds on low speed. Beat for 3 minutes on medium speed.

4. Pour 7 lb 3 oz (1 ga l) batter into sheet pans (18" x 26" x 1") which have been lightly coated with pan release spray and dusted with flour. For 50 servings, use 1 pan. For 100 servings, use 2 pans.

5. Bake: Conventional oven: 375° F for 30 minutes Convection oven: 325° F for 18-20 minutes.

6. Cool. Frost if desired.

7. Cut each pan 5 x 10 (50 pieces per pan).

Notes

- › Special Tip:
- › For 50 servings, use 3 ½ oz (1 cup 3 Tbsp) dried whole eggs and 1 cup 3 Tbsp water in place of eggs.
- › For 100 servings, use 7 oz (2 ¼ cups 2 Tbsp) dried whole eggs and 2 ¼ cups 2 Tbsp water in place of eggs.

Serving	Yield	Volume
1 piece. For Enhanced Meal Pattern only: 1 piece provides $\frac{3}{4}$ serving of grains/breads.	50 Servings: 50 pieces 100 Servings: 100 piece	50 Servings: about 1 gallon (batter) 1 sheet pan 100 Servings: about 2 gallons (batter) 2 sheet pans